

THE ROYAL

FUNCTIONS



Front Bar



Perfect for those casual celebrations, the front bar can be broken down into sections or you can hire out space exclusively. Fit with two TV screens, its own bar and old world charm.

The Terrace



This semi-private space overlooks Sandgate road and is perfect for a Sunday catch up with the ladies or even a small birthday celebration. This little outdoor oasis awaits.

The Lounge



A European cigar bar style setting with its own bar and private entrance. The Lounge can host up to 250 guests cocktail style for bookings prior to 4pm on any day or up to 80 guests for a section post 4pm. Perfect for those looking to do something special but don't want to miss out on the atmosphere The Lounge has to offer

Board Room



The ideal space to hold an off-site meeting or presentation. Suitable for up to 30 guests theatre style, 0r up to 17 guests for a U shape and 19 for a boardroom style.

Platters

Platters suitable for 10 - 15 guests

HAND MADE FOCCACCIA BOARD	\$40
<i>Your choice of</i> Balsamic reduction and olive oil or Black olive tamponade and basil pesto	
Add a selection of deli cheeses and fresh fruit	\$40
Add a selection of cured meats	\$30
GF bread available upon request	
BRUSCHETTA FANTASIA	\$80
<i>Your choice of</i> Tomato, fresh basil, EVO Caprese; tomato, bocconcini, basil, EVO Crema di zucchini Boscaiola; salami, pickled mushrooms, parmesan	
ITALIAN STREET FOOD PLATTER	\$130
Arancini with mushroom, parmesan and thyme (v), fried green olives stuffed with chilli (v), calamari, gnocchi fritto with hot sugo and parmesan (v), piadina; Italian wrap with charcuteries and cheese	
Add selection of Italian meatballs	\$20
PIZZAPERITIVO	\$130
Garlic Bread Entrée (5 portions) Plus your choice of pizza flavour (50x32cm ½ tray each flavour)	
Margherita (v); tomato, fior di latte, basil Contadina; potato, bacon, rosemary, chilli, mozzarella Gamberi; prawns, mozzarella, garlic, chilli, herbs, olive oil Carnivora; sugo, mozzarella, bacon, ham, salami, onion	
GF bread available upon request	
PICCOLA PASTICCERIA	\$95
Cannoli; Ricotta filled with Chocolate Chips, sugar Coated Puffs with Drizzled Nutella and custard Cream Tarts with Seasonal Fruit	

Set Menu | A Night In Venice

\$30 per person | Minimum 15 guests

Entrée

Your choice of

Antipasto served with traditional Italian charcuteries

Caprese salad with tomato, mozzarella, fresh basil and EVO

Main

Your choice of

Gnocchi alla Sorrentina served with rich Napoli sauce, basil and parmesan cheese

Linguine pasta with calamari, olives, garlic and aoli

Margherita pizza san marzana sugo, parmesan, basil, fior di latte mozzarella

Chicken breast cacciatora, olives, oregano, sugo with served with mashed potatoes and broccoli

Dessert

Your choice of

Traditional Tiramisu served with rich marcarpone cream

Choco Torta

Set Menu | Sorrento Experience

\$59 per person | Minimum 30 guests

Your choice of two dishes in each course with alternate drop

Entrée

Thinly sliced smoked salmon carpaccio with Pantelleria capers, lemon juice, EVO and served with ciabatta

Rocket and baby spinach salad with roasted pumpkin and goats' cheese and balsamic

Selection of fine Italian charcuteries served with Sicilian green olives, mozzarella, roma tomato and ciabatta

Main

Traditional lasagne served with rocket and parmesan salad

Barramundi al Cartoccio with cherry tomatoes, olives and roasted potatoes

Chicken scaloppine with creamy mushroom sauce, served with roasted potatoes and sautéed seasonal vegetables

Eggplant parmigiana lasagne with rocket and parmesan salad

180g Fillet tenderloin cooked to your liking, served with red wine jus, roasted potatoes and salad

Dessert

Traditional tiramisu served with rich mascarpone cream and strawberry coulis

Cannolo filled with ricotta and chocolate chips and gelato choco

Torta served with vanilla gelato

Home made mint panna cotta with berry coulis